

Like a disk of the ruddy gold I saw the Red Star gleam. The Red Star, the gypsy star, That roves in the roads of dream; other young daughters.

The two eldest daughters of Senato

and Mrs. Foraker, of Ohio, have been

married two years. Miss Florence Fora-

ker is now Mrs. Randolph Matthews, o

Cincinnati, and Miss Julia Foraker, the

econd daughter, is Mrs. Francis King

Wainwright. Mr. and Mrs. Wainwright are living in Philadelphia, but were

with the other members of the family

for the holidays. The first grandchild

Across the empty years He flung his spendthrift store As a Romany plays with handfuls

In the shade of the low tent door. Like a horseshoe on the forge,

I saw the Red Star glow The Red Star, the gypsy star, Whose trail the vagabonds know; Beating the bounds of earth. Beneath the alien skies, They wend with joy in their home-

less hearts Who have seen the Red Star rise. -Pall Mall Gazette. of attention from the older people, i

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MISS SHOBER,
DAUGHTER OF SHOBER

of NEW YORK

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DAUGHTER OF SEN. COCKRELL of MISSOURL.

MISS ANNA COCKRELL

of attention from the older people, is the young son of Mr. and Mrs. Mathand Mrs. Mathand Mrs. Foraker have still another daughter, Miss Louise, who is one of the belles of the Senatorial set here.

A Bud From Florida.

A Bud From Florida.

Senator James Taliaferro, of Florida, has a handsome young daughter, Miss Mabel Beidler.

Taliaferro, who has recently come to Taliaferro, who has taliand graceful brushed. Hickory the city. She was a schoolmate of Miss Reidler of Representative and Mrs. D. Lian Gooch, on their daughter of Representative and Mrs. D. Lian Gooch, who has taliafer of Representative and Mrs. D. Lian Gooch, who has taliafer to Miss Piotence Shober, the young daughter of Representative and Mrs. Beidler of Representative and Mrs. D. Lian Gooch, who has to their daughter of Representative and Mrs. D. Lian Gooch, who has the fact that their daughter of Representative and Mrs. D. Lian Gooch was the first washing the city. She was a schoolmate of Mis

## Old-Fashioned Candy-Pull

entertainments. old games, old dances, old style refreshments, the genuine old-fashioned molasses candy pull comes into its renaissance. This function is a far cry from the modern dilettante way of making an emasculated compound of sugar and water stirred together and clamped into chalky hemispheres by a pair of nut meats or an opened date.

To make old-fashioned molasses candy -the kind that the more you eat the more you want and that leaves a deliuscle and a willingness to "pull" till the palms tingle and the shoulders ache. It means gent ne New Orleans molasses straight; no stiletitute, no adulteration. It needs a crisp, cold night, preferably with fresh new fallen snow on the ground; a cheery kitchen, warm and bright, with pienty of room "to swing a cat around by its tail." There should be a generous popper and a lot of dry crispy corn just ready to rattle from the cob: a nut cricker or a hammer and a flatiron, with a pile of genuine "shag barks" to keep them busy; a jug of cider, a pan of apples, and a company chosen so that the kitchen becomes "Paradise enow" even without the nuts and candy.

An invitation to a real, old-fashioned candy pull never goes begging. There will be no suddenly devised "prior engagements" or "awfully sorrys." Preparations are simple. No florists, no decorations, no caterer, no frocks, no frills, no aftermath of bills. There needs be plenty of substantial plates, tin or stone ware; fruit knives, nut picks, and glasses or stins for the cider. Begin preparations arly. Have great dishes of apples, green and red, all polished until they reflect the glow of the fire. Have two or three bright tin pans for the corn and nuts, and as each guest arrives, induce him or her, regardless of sex, into a voluminous kitchen aprox and a cook's can of white or brown pa-

There must to a mistress of cereonies who thoroughly understands her business and can say to one authorita tively, "Pop!" and to another "Crack!" and to a third, "Watch the pot," "stir," 'pull," or whatever else needs be. Workers at a candy pull should be in pairs. Darby and Joan, who are the most steady, should be told off to look after the boiling of the candy; Jack and Jill, to crack the nuts, and Paul and Virginia to pick out the meats. Romes and Juliet can pop the corn, Hecker and Andromache fill the beakers high, and all hands stend ready to pull

To make the candy, put three cu New Orleans molasses, a cup and a half of brown sugar, and a piece of butter about the size of an egg into a large saucepan, leaving plenty of roo boiling. Boil thirty minutes, stiring alnstantly to prevent it over. This it is especially apt to do over a gas flame. If it seems to be coming quickly to the top of the saucepan, lift for a moment. As it thickens test by pouring a spoonful of the syrup onto As soon as the drops retain their shape are brittle, and do not stick to the lift from the fire and stir into the syrup half a teaspoonful of soda. Add a teaspoonful of lemon juice and turn into greased, shallow pans to cool. When cold enough to handle easily oil

the hands, take a portion of the candy and begin pulling. If one has a large piece to pull, a good, strong hook se-curely fastened into the window frame is of great assistance. Throw the candy over the hook and pull toward you. When it seems likely to pull away from the hook throw over again, and so continue, making the candy move and not the hands, until the candy is as white as desired. Draw into long, ropelike pleces and cut with shears into any length desired, or braid and cut in sticks. Use old shears for the opera-

## To Pop the Corn.

In popping the corn put a double handful in the popper, see that the hasp is securely fastened and begin moving the popper over the coals or gas flame, taking care not to have it too close at As soon as the first pop is heard shake more vigorously, moving the popper closer or farther away from the heat, as occasion demands. It must not pop too fast, or the keraais cannot expand to their full size. The moment the last dying report is heard take from over the coals or gas flame and emoty into one of the pans. Dust liberally with salt, and if you like the butter flavor pour a tablespoonful of melted butter over the pan and shake the corn until the whole panful is seasoned. This must be done while the corn is still

If you have no por per or if you ara country bred you may elect to pop your corn in a deep round bottomed kettle. In this case put a generous lump of lard into the pot, together with a tablespoonful of salt. When it gets piping hot, pour in a double handful shake the kettle uentil all the corn is popped.

For corn balls hav e ready a big panful of corn. Make a m classes taffy cupful New Orlean's molasses, half a cup of sugar, a tal plespoonful of vinegar and a piece of butter the size of a butternut. Cook the syrup until it crisps when dropped into cold water, then work it into the corn until all the kernels sligh tly adhere together. Heap on to battere d plates and make into loose balls.

If you come from the country you need no coaching as, to cracking nuts. If you are a city product you must be told. Butternuts shot ild be stood up on the rounding end, gree sped firmly about the middle with the left hand thumb and foreinger and he ammered smartly on the pointed end. The butternut prize